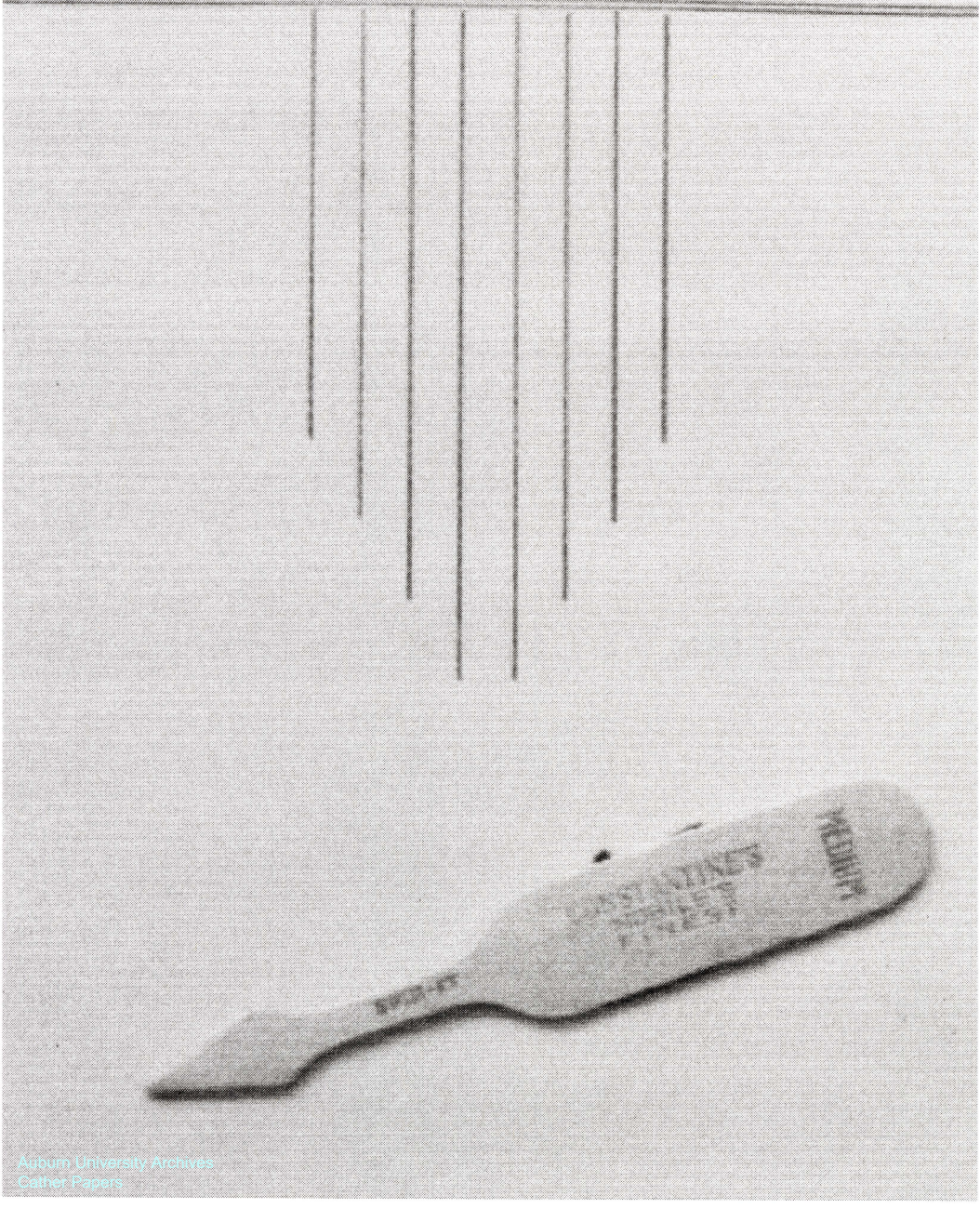
Constantine's



Auburn University Archives
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Constantine's

"MOBILE'S FINEST RESTAURANT"

RELISHES AND COCKTAILS

Celery and Olives .45 Spanish Queen Olives .30

Shrimp with Cocktail Sauce .75; Small .40 Crabmeat .75; Small .40

SOUPS

Old Fashion Navy Bean .25 Seafood Gumbo .45

Broiled Veal T-Bone Steak, Lyonnaise Potatoes, Lettuce, Roquefort Cheese Dressing, Peas 1.85

Trout ala Marguary, French Fried Potatoes, Green Salad, Peas 1.85

Roast Prime Ribs of Beef au Jus, Baked Potatoes, Green Salad, Cauliflower au Gratin 1.75

Roast Western Turkey, Chestnut Dressing, Cranberry Sauce, Green Salad, Yams, Peas 1.45

Broiled Filet Mignon, Mushrooms, French Fried Potatoes, Lettuce, Roquefort Cheese Dressing, Cauliflower au Gratin 2.75

Whole Broiled Pompano, Lemon Butter, French Fried Potatoes, Green Salad, English Peas 2.50

Broiled Oysters and Bacon, French Fried Potatoes Green Salad, Butter Beans 1.85

Broiled Kansas City Steak, French Fried Potatoes, Green Salad, Cauliflower au Gratin 2.00

Broiled Spanish Mackerel, Lemon Butter, French Fried Potatoes, Green Salad, English Peas 1.25

Fried Deep Sea Scallops, Tartar Sauce, French Fried Potatoes, Green Salad, Alaska Peas 1.45

Broiled Filet of Red Fish, Lemon Butter, French Fried Potatoes, Green Salad, Butter Beans 1.45

Dozen Fried Oysters, Tartar Sauce, French Fried Potatoes, Peas, Green Salad 1.65

Half Fried or Broiled Spring Chicken, Green Salad, English Peas, French Fried Potatoes 1.70

Fried Tenderloin of Trout, Tartar Sauce, French Fried Potatoes, Green Salad, Alaska Peas 1.45

Barbecued Steak, French Fried Potatoes, Green Salad, Peas 1.35

[illegible] ar Sauce, French Fried Potatoes, [illegible] Alaska Peas 1.65

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Today's Dinner Special

SATURDAY, JANUARY 31, 1948

RELISHES

Hearts of Celery .30 Celery and Olives .45 Spanish Olives .30

Bon Secour Oysters on Half Shell, Dozen 1.00; Half Dozen .50
Half Dozen Oysters Stewed in Milk .50
Half Dozen Oysters Stewed in Cream .75

COCKTAILS

Shrimp with Cocktail Sauce .75; Small .40 Crabmeat .75; Small .40

SOUPS

Old Fashion Navy Bean .25 Seafood Gumbo .45

ENTREES

Fried Oysters, Tartar Sauce, French Fried Potatoes, Cole Slaw ..... .85

Hamburger Steak, French Fried Potatoes, Green Salad ..... .85

Home-made Pork Sausage and Eggs, French Fried Potatoes, Green Salad ..... .85

Fried Spring Chicken, Mashed Potatoes, Peas ..... .85

Baked Devilled Crab Cakes, Tartar Sauce, French Fried Potatoes, Cole Slaw ..... .85

Broiled Calf's Liver, French Fried Onions, French Fried Potatoes, Green Salad 1.00

Shrimp Salad, Chicken Salad or Crabmeat Salad ..... .85

FRESH VEGETABLES

Fried or Grilled Tomatoes .45 French Fried Onions .35

DESSERTS

Strawberry Shortcake with Whipped Cream .35 Chocolate Cake .25

Chocolate Sundae .25 Strawberry Sundae .25 Ice Cream 25

Boston Cream Pie .25 Cherry Pie .30

Caramel Custard .20 Green Apple Pie .20; Hot .25; with Cheese .30

Stewed Prunes .25 Bartlett Pears .25 Sliced Pineapple, (2), .20

Elberta Peaches, Halves, .20 Kadeta Figs with Cream .25

Santa Clara Prunes with Cream .25 Royal Ann Cherries .30